

U.S.S.N. 10/696,636

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Atty. Dkt. No. 77060

Amdt. After Final dated October 4, 2005

Reply to final Office Action of July 27, 2005

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**LISTING OF CLAIMS:**

Claim 1 (currently amended) A soy-containing cheese product comprising a deflavored soy protein material, wherein the deflavored soy protein material is prepared by a method comprising:

(a) preparing an aqueous composition of a soy material containing soluble soy proteins, flavoring compounds which contribute color and flavor, and insoluble materials;

(b) solubilizing the soy proteins by adjusting the aqueous composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;

(c) passing the pH-adjusted aqueous composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy material and retaining substantially all of the solubilized soy proteins; and

(d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins is the deflavored soy protein material.

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Claim 2 (original) The soy-containing cheese product of claim 1, wherein the soy-containing cheese product is a process or natural cheese containing about 2.5 to about 6.5 g soy protein per single serving size of about 30 g.

Claim 3 (original) The soy-containing cheese product of claim 1, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

Claim 4 (original) The soy-containing cheese product of claim 2, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

Claim 5 (original) The soy-containing cheese product of claim 1, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 6 (original) The soy-containing cheese product of claim 5, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 7 (original) The soy-containing cheese product of claim 2, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 8 (original) The soy-containing cheese product of claim 7, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

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Claim 9 (original) The soy-containing cheese product of claim 5, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure.

Claim 10 (original) The soy-containing cheese product of claim 9, wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

Claims 11-16 (cancelled)